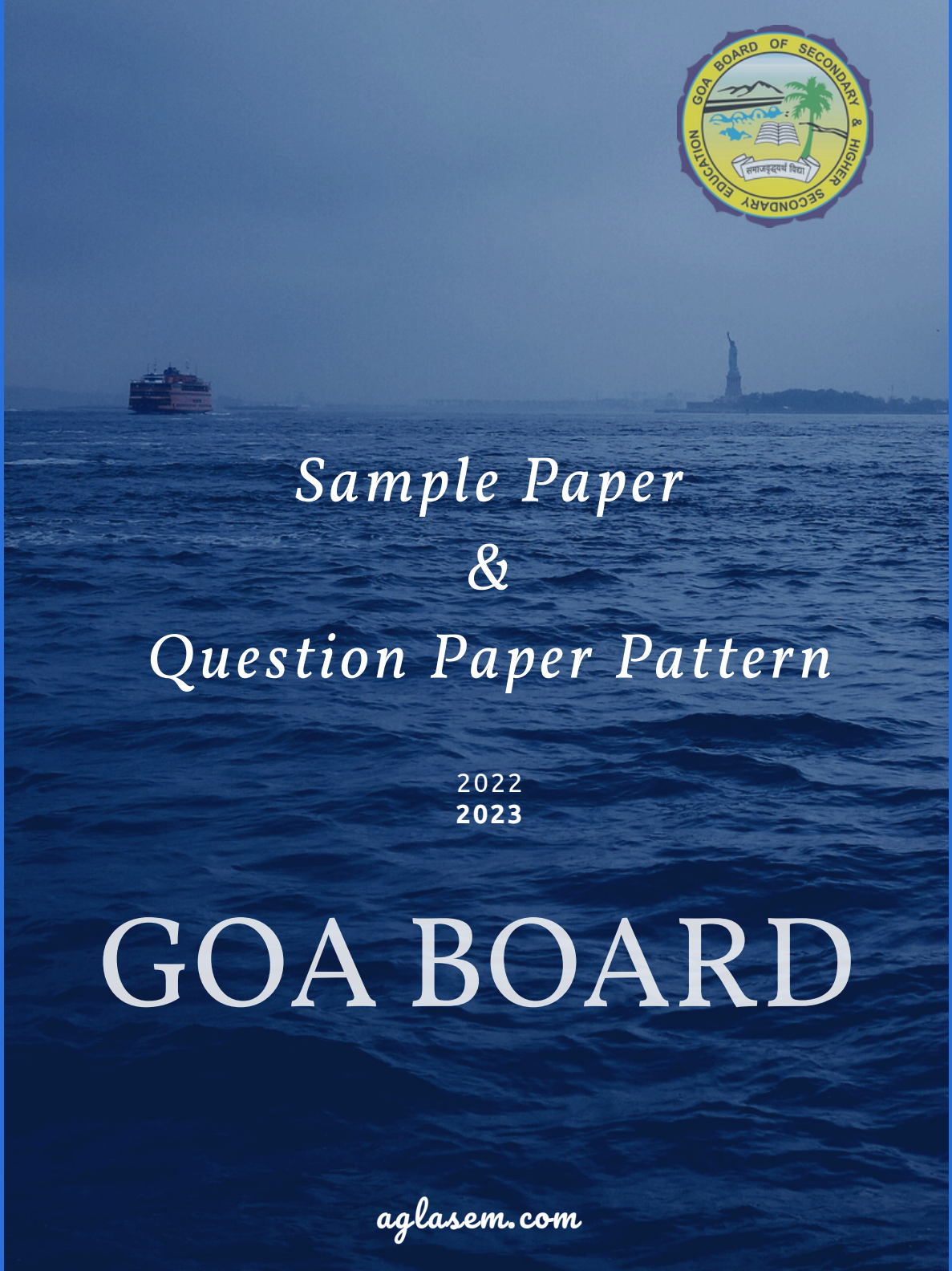


Sample Paper
&
Question Paper Pattern

2022
2023

GOA BOARD

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NEW SCHEME OF EXAMINATION STD: XII VOC (BAKERY&CONFECTIONERY)

SUBJECT: CONFECTIONERY 2022-2023

SYLLABUS FIRST TERM (50%)

Balancing of cake formula 06 marks

Dressing and garnishing of cakes 06marks

Types of Icings 03 marks

Biscuits and cookies 05marks

SECOND TERM (50%)

Chocolate and cocoa 7 marks

Marzipan, nougatine and Pastillage 3 marks

Bavarians, Mousses and Souffles 3 marks

Custards and Puddings 3 marks

Churn-frozen desserts 4 marks

PAPER PATTERN FOR I TERM (20 marks)

MCQs-100%

Pattern of Question Paper for First Term Board Exam (MCQ TYPE) 20 marks:

1. MCQ	1 mark
2. MCQ	1 mark
3. MCQ	1 mark
4. MCQ	1mark
5. MCQ	1mark
6. MCQ	1mark
7. MCQ	1mark
8. MCQ	1mark
9. MCQ	1mark
10.MCQ	1mark
11.MCQ	1mark
12.MCQ	1mark

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13.MCQ	1mark
14.MCQ	1mark
15.MCQ	1mark
16.MCQ	1mark
17.MCQ	1mark
18.MCQ	1mark
19.MCQ	1mark
20.MCQ	1mark

BLUE PRINT

Subject: Confectionery (1st term)

Duration: 1 hr Marks allotted: 20 mks

Objective	knowledge			Understanding			Application			Total
Content Area	vsa	sa	la	vsa	sa	la	vsa	sa	la	20 mks
Balancing of cake formula	3(1)			2(1)			1(1)			06 mks
Dressing and garnishing of cakes	3(1)			3(1)						06 mks
Types of Icings	2(1)			1(1)						03 mks
Biscuits and cookies	3(1)			2(1)						05 mks

MODEL QUESTION PAPER FIRST TERM EXAMINATION

SUBJECT: CONFECTIONERY

DURATION: 1 HOUR MAX. MKS: 20

INSTRUCTIONS:

1. All questions are compulsory

2. Figures to the right indicate marks allotted to each question

3. There are 20 multiple choice questions in the question paper.

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4. Each question is provided with 4 alternatives. Choose the correct alternative and write.

---

1. Gluten formation in a cake can be greatly reduced by _____ 1mk

A. Increasing the sugar content

B. Increasing the egg content

C. Using strong flour

D. Increasing the liquid content

2. Marzipan is a coating made from _____ 1mk

A. Almonds

B. Peanuts

C. Hazelnuts

D. Pecan nuts

3. The icing tube which is used to make scrolls on a cake is _____ 1mk

A. Leaf tube

B. Rose tube

C. Star tube

D. Plain tube

4. An example of bars or squares is _____ 1mk

A. Shrewsbury biscuits

B. Brownies

C. Chocolate fudge

D. Coconut macaroons

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5. Lack of humidity in an oven while baking can be solved by placing ____ 1mk

A. A bowl of steam in the oven

B. A bowl of water in the oven

C. A bowl of flour in the oven

D. A bowl of syrup in the oven

6. All rich cakes are baked at a _____temperature. 1 mk

A. Lower temperature

B. Higher temperature

C. Oven temperature

D. Medium temperature

7. The falling method of icing is used to decorate the _____. 1 mk

A. Top of the cake

B. Side of the cake

C. Centre of the cake

D. Middle of the cake

8. A pedestal used to decorate a cake is known as a _____. 1mk

A. Icing comb

B. Cooling rack

C. Sugar dredger

D. Turntable

9. Meringues are made from _____. 1 mk

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A. Egg yolks and sugar

B. Egg whites and sugar

C. Whole eggs and sugar

D. Egg whites and Egg yolks

10. An example of drop cookies is _____. 1 mk

A. Sponge cookies

B. Brownies

C. Chocolate chip cookies

D. Shrewsbury biscuits

11. An icing tool which looks like a large salt shaker is _____ 1 mark

A. Serrated knife

B. Icing tube

C. Palett knife

D. Sugar dredger

12. A variation of buttercream icing is _____ 1 mark

A. Royal icing

B. Fondant icing

C. Swiss meringue buttercream

D. Whipped cream

13. The effect seen when the sugar granules do not dissolve in the cake is ____. 1mark

A. White spots on the top surface

B. Holes and tunnels

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C. Excess caramelisation

D. Sunken tops

14. Name the cakes which have more sugar than flour in the formula 1mark

A. Lean cakes

B. Rich cakes

C. Low ratio cake

D. High ratio cake

15. Give an example of a processed flavouring used in icings 1 mark

A. Vanilla

B. Caramel

C. Butter

D. Cream

16. A factor which affects the flow of icing from the cone. 1 mark

A. Consistency of the icing

B. No pressure on the cone

C. Type of piping bag

D. Type of icing tools

17. Rolled refrigerator cookies have more fat in them to enable _____ 1mark

A. Better taste

B. Better texture

C. Better sliceablity

D. Better baking

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18. The stretchability of proteins in the cake is affected by the increase in _____ 1 mark

A. Temperature

B. Ph

C. Sugar content

D. Speed of mixing

19. Royal icing is used popularly in _____ 1mark

A. String work

B. Petit fours

C. Sandwiching cake layers

D. Modeling

20.The spread is more in cookies which are made from a _____. 1 mark

A. Stiff batter

B. Slack batter

C. Soft batter

D. Hard batter

_____XXXXXXXX_____

ANSWER KEY (I term)

1. Increasing the liquid content

2. Almonds

3. Star tube

4. Brownies

5. A bowl of water in the oven

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6. A lower temperature

7. The side of the cake

8. A turntable

9. Egg whites and sugar

10. Chocolate chip cookies

11. Sugar dredger

12. Swiss meringue buttercream

13. White spots on the top surface

14. high ratio cakes

15. caramel

16. Consistency of the icing

17. Better sliceability

18. ph

19. consistency of the icing

20. Slack batter

PAPER PATTERN FOR II TERM (20 MARKS)

Subjective-type questions 100%

SECTION A	
1. VSA (one word, phrase or figure)	1 mark
2. VSA (one word, phrase or figure)	1 mark
3. VSA (one sentence)	1 mark
4. VSA (one sentence)	1 mark
SECTION B	

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5. SA-1	2 marks
6. SA-1	2 marks
7. SA-1	2 marks
8. SA-1	2 marks
9. SA-1	2 marks
SECTION C	
10. SA-2	3 marks
11. SA-2	3 marks
12. SA-2	3 marks

BLUE PRINT

Subject: Confectionery (2nd term)

Duration: 1 hr

Marks allotted: 20 mks

Objective	knowledge			Understanding			Application			Total
Content Area	vsa	sa	la	vsa	sa	la	vsa	sa	la	20 mks
Chocolate and cocoa	1(1)	1(3)			1(3)					07 mks
Marzipan, nougatine and Pastillage	1(1)				1(2)					03 mks

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Bavarians, Mousses and Souffles	1(1)	1(2)								03 mks
Custards and Puddings		1(2)					1(1)			03 mks
Churn-frozen desserts	1(1)				1(3)					04 marks

MODEL QUESTION PAPER SECOND TERM EXAMINATION

SUBJECT: CONFECTIONERY

DURATION: 1 HOUR MAX. MKS: 20

INSTRUCTIONS:

1. All questions are compulsory
2. There are three sections in this question paper (A, B & C)
3. In Section A there are four questions of which, question no. 1 & 2 are to be answered in a word, phrase or figure and question no. 3 and 4 is to be answered in one sentence each.
4. Figures to the right indicate marks allotted to each question.
5. Write the number of each question clearly on the answer book
6. The question paper contains 20 questions
7. Answer any two questions from section C

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SECTION A

1. Name the frozen desserts made with alternating layers of ice cream in a tall, thin glass 1 mark

2. Name the product which is obtained by caramelizing the sugar and then adding almonds 1 mark

3. How are nibs obtained? 1 mark

4. State one difference between cornstarch and cream puddings 1 mark

SECTION B

Answer the following questions in 30-40 words each:

5. State any 2 points to be kept in mind while baking custards 2 marks

6. How will you dip and coat candies with chocolate? 2 marks

7. How does smoothness of ice crystals affect the quality of icecream? 2 marks

8. Explain any 2 elements of a souffle 2 marks

9. How will you prevent discolouration of pastillage? 2 marks

SECTION C

Answer any 2 of the following questions in 50-60 words each:

10. Explain any 3 of the following chocolate products 3 mks

i. Bitter chocolate ii. coco butter iii. milk chocolate iv. sweet chocolate

11. Explain the various stages of tempering of chocolate 3 marks

12. Explain any 3 of the following coupes 3 mks

i. Coupe Edna May ii. Coupe Black Forest iii. Coupe Peach Melba iv. Coupe Orientale

_____XXXXXXX_____

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ANSWER KEY (II term)

1. Parfaits 1mk

2. Nougatine 1mk

3. After the cocoa beans are roasted and crushed nibs are obtained 1mk

4. Cream puddings contain eggs 1mk

5. 1-Scald the milk before beating it slowly into the eggs. This reduces cooking time and helps the product to cook more evenly. 2-Remove any foam that would mar the appearance of the finished product. 3-bake at 325f(165c) or lower. Higher temperatures increase the risk of overcooking and curdling. 4-bake in a water bath so the outside edges do not overcook before the inside is set. 5-to test for doneness, insert a thin-bladed knife an inch or two from the centre. If it comes out clean the custard is done. The centre may not be completely set, but it will continue to cook in its own heat after removal from the oven. Any 2, 2 mks

6. The technique for dipping and coating candies is basic. Place the items one at a time on the surface of the tempered chocolate. With a dipping fork, turn them over to cover them completely, then lift them out. Wipe off the excess chocolate from the bottom of the fork, then set the item on a sheet of parchment. 2 mks

7. Icecream should be frozen rapidly and churned well so that large ice crystals do not form. Rapid hardening helps keep the crystals small, as do eggs and emulsifiers or stabilizers added to the mix. Large cystals may form if ice cream is not stored below a temperature of 0F/-18C. 2 mks

8. The 3 elements of a souffle are: (any 2) 2 mks 1. Base- Many kinds of bases are used in a souffle. Most are heavy, starch-thickened preparations like pastry creams or sweetened white sauce. If egg yolks are used, they are added to the base. 2. Flavouring ingredients- these are added to the base and mixed in well. Popular flavourings include melted chocolate, lemon and liqueurs. Small quantities of solid ingredients such as dry candied fruits or finely chopped nuts may also be added. The base and flavour mixture may be prepared ahead of time and kept refrigerated. Portions can then be scaled down to order and mixed with egg whites. 3. Egg whites- whenever possible, egg whites should be whipped with some sugar. This makes dessert souffles more stable.

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9. Make sure all equipment is scrupulously clean. Use a stainless bowl and not aluminium as aluminium imparts a grey colour to the product. The work surface, rolling pin and moulds must be clean and dry. 2 mks

10.Bitter chocolate- is straight chocolate liquor. It contains no sugar and has a strong bitter taste. Because it is moulded into blocks it is known as block cocoa. It is used to flavour items which have their own source of sweetness. Cocoa butter-is a fat that is pressed out of chocolate liquor when cocoa is processed. Its main use in the bakeshop is to bring melted coating chocolate to a proper consistency. Milk chocolate- It is sweet chocolate to which milk solids have been added. It is usually used as a coating chocolate and various confectionery chocolate. Sweet chocolate- it is bitter chocolate with the addition of sugar and cocoa butter in various proportions. If the proportion of sugar is low, it is called semi sweet. If sugar is still less, it is called bitter sweet. Any 3 3 mks

11. Stages of tempering- 1. Melting 2. Cooling or precrystallization 3. Rewarming 3 mks

12. Any 3 coupes 3 mks Coupe Edna May- Top vanilla ice cream with sweet cherries. Decorate with whipped cream mixed with enough raspberry puree to colour it pink. Coupe Black Forest- Place a scoop of chocolate ice cream in the cup and add sweet, dark cherries flavoured with a little cherry brandy. Decorate with rosettes of whipped cream and shaved chocolate. Coupe Peach Melba- Top vanilla ice cream with a poached peach half covered with Melba sauce and topped with slivered almonds. Coupe Orientale- place diced pineapple in the bottom of the cup and add pineapple sherbet. Top with apricot sauce and toasted almonds.

***First internal test based on MCQ's and second internal test based on VSA's by setting a normal paper and conducting a written exam either online or offline depending upon the prevailing pandemic situation ➔ Third Internal test should be based on any innovative method of testing like an assignment on the OJT done by the student * Practicals to be conducted out of 100 marks, 50 marks (1st term) and 50 marks (2nd term) on the various recipes as given in the original syllabus of Confectionery.

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NEW SCHEME OF EXAMINATION

STD: **XII VOC (BAKERY & CONFECTIONERY)**

SUBJECT: **BAKERY**

2022-2023

SYLLABUS

FIRST TERM (50%)

Unit I

Bread Diseases	04 marks
Staleness in bread	04 marks

Unit II

Bread Improvers	08 marks

Unit III

Pie Dough's (History to crumb crust)	04 marks

SECOND TERM (50%)

Unit III

Pie Dough's (Assembly and Baking to Filling's)	04 marks

Unit IV

Pastry	05 marks
Tarts and Tartlets	03 marks

Unit V

Bakery Unit Layout	08 marks

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PAPER PATTERN FOR I TERM (20 marks)

MCQs-100%

Subject: Bakery (V- 4284) **Duration: 1 HOUR**

MAX.MARKS:20 **Date:**

INSTRUCTIONS:

I. All questions are compulsory
II. There are 20 multiple type questions in the paper
III. Figures to the right indicate marks allotted to each question.
IV. Write the number of each question clearly on the answer book

SECTION A	
1. MCQ	1 Mark
2. MCQ	1 Mark
3. MCQ	1 Mark
4. MCQ	1 Mark
5. MCQ	1 Mark
6. MCQ	1 Mark
7. MCQ	1 Mark
8. MCQ	1 Mark
9. MCQ	1 Mark
10. MCQ	1 Mark
11. MCQ	1 Mark
12. MCQ	1 Mark
13. MCQ	1 Mark
14. MCQ	1 Mark
15. MCQ	1 Mark
16. MCQ	1 Mark
17. MCQ	1 Mark
18. MCQ	1 Mark
19. MCQ	1 Mark
20. MCQ	1 Mark

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BLUE PRINT

Subject: Bakery (1st term)

Duration: 1 Hour

Marks allotted: 20 Marks

Objective	**knowledge**			**Understanding**			**Application**			**Total**
Content Area	VSA	SA	LA	VSA	SA	LA	VSA	SA	LA	**20 mks**
Bread Diseases	2(1)			1(1)			1(1)			04 mks
Staleness in bread	1(1)			2(1)			1(1)			04 mks
Bread Improvers	3(1)			3(1)			2(1)			08 mks
Pie Dough's (History to crumb crust)	3(1)			1(1)						04 mks

MODEL QUESTION PAPER

FIRST TERM EXAMINATION

SUBJECT: BAKERY

DURATION: 1 HOUR

MAX. MKS: 20

INSTRUCTIONS:

1. All questions are compulsory
2. Figures to the right indicate marks allotted to each question.
3. There are 20 multiple type questions in the paper.
4. Each question is provided with 4 alternatives. Choose the correct alternative and write.

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1. Mucor produces toxin known as _____. 1 mk

A. Mold
B. Rope
C. Bacteria
D. Mycotoxin

2. A natural product of fermentation is _____. 1mk

A. Lime water
B. Plain malt
C. Water
D. Lactic Acid

3. Any added material which can improve the strength and extensibility of flour is known as _____. 1mk

A. Bread improvers
B. Mineral improvers
C. Enriching improvers
D. Improvers

4. The bottom pie dough used to prevent sogginess in pie is _____. 1mk

A. Crumb crust
B. Bread dough
C. Flaky pie dough
D. Mealy pie dough

5. A type of malt that acts as food for yeast _____. 1mk

A. Malt
B. Simple Malt
C. Plain Malt
D. Diastatic Malt

6. Blue mold is also known as _____. 1mk

A. Mucor
B. Penicillium
C. Aspergillus
D. Mold

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7. During the fermentation period and initial stages of baking the _____ enzyme acts on starch. 1mk

A. Maltase enzyme
B. Zymase enzyme
C. Invertase enzyme
D. Diastase enzyme

8 The amount of water required for the growth of bacteria is known as _____. 1mk

A. Contamination
B. Water Activity
C. Moisture
D. Need of water

9. Inorganic salts which affect the nature of gluten are known as _____. 1mk

A. Bread improvers
B. Mineral improvers
C. Enriching improvers
D. Mineral yeast food

10. In mealy pie dough the fat is incorporated in the flour till it forms _____. 1mk

A. Dough
B. Batter
C. Bread crumbs
D. Paste

11. The migration of moisture away from starch is known as _____. 1mk

A. Movement
B. Gel
C. Fermentation
D. Syneresis

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12. A type of bacteria that grows on hot foods _____. 1mk

A. Thermophiles
B. Mesophiles
C. Psychrophiles
D. Thermoduric

13. Flour that has a modifying effect on the bread crumbs and improves the water absorption capacity is _____. 1mk

A. Whole wheat flour
B. Malt
C. Soya flour
D. Bread Flour

14. The principal part of the mold is the web like structure known as _____. 1mk

A. Hyphae
B. Molds
C. Mycelium
D. Spores

15. Most commonly used emulsifying agent in bread making is _____. 1mk

A. Glycerol Mono Stearate
B. Egg yolk
C. Irish moss
D. Lecithin

16. When fat is used in bread making it _____. 1mk

A. Has a lubrication effect on the gluten strands
B. Provides structure
C. Provides sweetness
D. Provides crust color

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17. The mold bacteria enter the bread through _____. 1mk

A. The ingredients used
B. The equipment's
C. The cracks on the surface of bread
D. The oven

18. The popular pie dough formula is _____. 1mk

A. 3:2:1
B. 2:1:3
C. 1:2:3
D. 3:1:2

19. Insufficient fermented or under fermented dough is a reason to produce _____ 1mk

A. Soft crust
B. Brittle crust
C. Leathery crust
D. Soft crust

20. The crust that is primarily used in unbaked pies such as cheese cake is _____. 1mk

A. Short crust
B. Pizza crust
C. Pie crust
D. Crumb Crust

_____XXXXXXXX_____

ANSWER KEY (I term)

1. Mycotoxin
2. Lactic Acid
3. Bread improvers
4. Mealy pie dough
5. Plain Malt

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6. Penicillium
7. Diastase enzyme
8. Water Activity
9. Mineral improvers
10. Bread crumbs
11. Syneresis
12. Thermophiles
13. Soya flour
14. Mycelium
15. Glycerol Mono Stearate
16. Lecithin
17. The cracks on the surface of bread
18. 3:2:1
19. Leathery crust
20. Crumb Crust

PAPER PATTERN FOR II TERM (20 MARKS)

Subjective type questions 100%

PAPER PATTERN FOR I TERM (20 marks)

MCQs-100%

Subject: Bakery (V- 4284) Duration: 1 HOUR

MAX.MARKS:20 Date:

INSTRUCTIONS:

I. All questions are compulsory
II. There are three sections in this question paper (A, B & C)
III. In Section A, question 1 and 2 are four questions of which question no 1 &2 are to be answered in a word, and question 3 & 4 is to be answered in one sentence.
IV. Figures to the right indicate marks allotted to each question
V. Write the number of each question clearly on the answer book
VI. Answer any two questions from section C

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SECTION A	
1. MCQ	1 mark
2. MCQ	1 mark
3. VSA (one word, phrase or figure)	1 mark
4. VSA (one sentence)	1mark
SECTION B	
5. SA-1	2 marks
6. SA-1	2 marks
7. SA-1	2 marks
8. SA-1	2 marks
9. SA-1	2 marks
SECTION C	
10. SA-2	3 marks
11. SA-2	3 marks
12. SA-2	3 marks

BLUE PRINT

Subject: Bakery (2nd term)

Duration: 1 Hour

Marks allotted: 20 mks

Objective	Knowledge			Understanding			Application			Total
Content Area	VSA	SA	LA	VSA	SA	LA	VSA	SA	LA	20 mks
Pie dough	1(1)	1(2)		1(1)						04 mks
Pastry	1(1)				1(2)		1(2)			05 mks

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Tarts and tartlets							1(3)			03 mks
Bakery Unit Layout	1(1)	1(2)	1(3)		1(2)					08 mks

MODEL QUESTION PAPER

SECOND TERM EXAMINATION

SUBJECT: BAKERY

DURATION: 1 HOUR

MAX. MKS: 20

INSTRUCTIONS:

I. 1. All questions are compulsory
II. There are three sections in this question paper (A, B & C)
III. In Section A, question 1 and 2 are four questions of which question no 1 &2 are to be answered in a word, and question 3 & 4 is to be answered in one sentence.
IV. Figures to the right indicate marks allotted to each question
V. Write the number of each question clearly on the answer book
VI. Answer any two questions from section C
VII. The question paper contains 20 questions.

SECTION A

1. Name the pie dough used for top crust. 1mk

2. Name the thickeners used in pie. 1mk

3. Define the term docking. 1mk

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4. State the formula to find out the rate of returns. 1mk

SECTION B

Answer the following questions in 30-40 words each:

5. Explain the procedure for preparing meringue pie topping.
2 marks

6. Why relaxation of dough in between two sheeting operation is very important? 2 marks

7. Give the formula to calculate “Break-even point and Net profit Ratio”.
2 marks

8. Name any four non- recurring expenditure mentioned in financial projections. 2 marks

9. The fat used in puff pastry should have high melting point. Give reason.
2 marks

SECTION C

Answer any 2 of the following questions in 50-60 words each:

10. Write down any three points while selecting equipment’s for the bakery
3 marks

11. List the variations in filling which can be used to prepare wide range of tarts. 3 marks

12. List any three points to be considered while selecting a location to set up a bakery 3 marks

_____XXXXXXX_____

ANSWER KEY

1. Flaky pie dough 1mk

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2. Starches and eggs 1mk

3. Docking is the process of pricking the dough all over with a fork 1mk

4. Rate of return= Profit per year x100 1mk

Total investment

5. Procedure for Making Meringue Pie Topping
2mks

I. Make common meringue or Swiss meringue. Use 1pound of sugar per pound of egg whites. Whip until just stiff.

II. Spread a generous amount of meringue on each pie. Mound it slightly, and be sure to attach it to the edge of the crust all around. If this is not done the meringue may slide a round on the finished pie. Leave the meringue in ripples or peaks.

III. Bake at 400F (220℃C) until the surface is attractively browned. Do not use higher temperatures, which will cause the surface of the meringue to shrink and toughen.

IV. Remove from the oven and cool.

6. Relaxation of dough in between two sheeting operation is very important. During sheeting operation gluten of the dough is subjected to stress and strain. Extensibility reduced is reduced during relaxation period and regained and further processing becomes easier.

7. **Net profit ratio (NPR)**= Profit per year x 100 2mks
Sale per year

Break Even Point (BEP) = Fixed cost (FC) x 100
Fixed cost + profit

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8. **Total non-recurring expenditure (fixed capital)**

2mks

- Plant of machinery
- Cost of testing equipment
- Electrification and installation charges
- Cost of tools, fixtures, moulds, working tables, etc.
- Cost of office equipment
- Pre-operative expenses
- Installation of telephone
- Sundry expenses.

9. The fat used in puff pastry should have high melting point in order to withstand the frictional heat to which it is subjected during sheeting and folding operation. 2mks

10. **Selection of Equipment**

a) It is necessary to calculate the ratio of various types of products, the volume, and the size of the profitability of the products which are desired to be produced.

b) While selecting the equipment it is necessary to consider the ultimate production goal from the sales point of the view which will also be the deciding factor for the size of the bakery.

c) Cheaper equipment should be installed in the beginning example: For bread production only for large size production of more than 10000 loaves.

d) If it is desired to produce cakes, pastries, cookies, etc. so, a vertical mixer of suitable size can be added.

e) Serious thought should be given to selection of oven. For a small bakery, wood fired oven may appear to be a cheaper proposition, but every increasing scarcity of fire wood, pollution problem and a general ecological awareness could become a serious hurdle. While considering electric oven, one must ensure the uninterrupted power supply. Gas ovens, although they are efficient but availability of proper gas oven, its cost and running expenditure as well as statutory requirements should be ascertained before making decision. Diesel fixed ovens although are expensive but operational cost may be very favourable and its performance is quite satisfactory.

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f) There are number of other equipment which could be added as and when necessity arises such as dough sheeter for making puff pastry products, wire-cutter or depositor cookies machine, freezer, water chillier, cake batter depositor, vegetable cutting machine, mincer, nut-grinder, etc.

3mks

11. a. When using juicy fruits, sprinkle the bottom of the tart shell with a thin layer of cake crumbs, cookie crumbs, or even bread crumbs. These absorb some of the excess juices during baking and contribute to the texture and flavor.

b. Chop nuts may be sprinkled in the bottom of the tart shell.

c. Pastry cream may be used for small, individual tartlets. Arrange the fruits so it covers the cream completely.

3mks

12. The following main factors should be taken into consideration before making a choice of location of bakery.

1) Industrial development taking place in the surrounding area.

2) Schools, Colleges, Hotels, Hospitals are located nearby while selecting the site. It is generally considered as advantageous when state transport bus stops, railway station or military bases are in the vicinity of the bakery.

3) If any bakery is enjoying large volume of sales in a particular area it does not mean that a new bakery will also be able to sell equally well. However in a developing economy it should not be difficult to lap the market.

4) Information regarding volume of sales, production capacity of other bakeries in the area and the type and quantity of products they are making.

5) The possibilities of getting contact under school feeding programme or from industrial canteens.

6) Whether it is residential or industrial area.

3mks

***First and second internal test based on MCQ's and VSA's by setting a normal paper and conducting a written exam either online or offline depending upon the prevailing pandemic situation.

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Third Internal test should be based on any innovative method of testing like assignment on the OJT done by students.

Practical's to be conducted out of 100 marks 1st Term 50 marks and 2nd Term 50 marks on the various recipes as given in the original syllabus of Bakery

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NEW SCHEME OF EXAMINATION STD: XII VOC (BAKERY&CONFECTIONERY)

SUBJECT: ACCOMMODATION OPERATION 2022-2023

SYLLABUS

FIRST TERM (50%)

Hotel Guest Room	8 Marks
Guest Service	8 Marks
Housekeeping Control Desk (Up to Lost and found procedure)	4 Marks

SECOND TERM (50%)

Housekeeping Control Desk (Starts from Key control)	4 Marks
Linen and Uniform Room	8 Marks
Laundry	8 Marks

PAPER PATTERN FOR I TERM (20 marks)

MCQs-100%

Pattern of Question Paper for First Term Board Exam (MCQ TYPE) 20 marks:

Note: Give four options/alternatives to every question-numbered as capital A,B,C & D

INSERT here the DETAILS about the question paper like Subject, Duration, No. of questions, max. marks, Date etc.

INSTRUCTIONS:

(Note: Please include instructions in the paper as per need of the subject)

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i. All questions are compulsory

ii There are 20 multiple type questions in the paper

iii Figures to the right indicate marks allotted to each question

iv. Write the number of each question clearly on the answer book

21.MCQ	1 mark
22.MCQ	1 mark
23.MCQ	1 mark
24.MCQ	1mark
25.MCQ	1mark
26.MCQ	1mark
27.MCQ	1mark
28.MCQ	1mark
29.MCQ	1mark
30.MCQ	1mark
31.MCQ	1mark
32.MCQ	1mark
33.MCQ	1mark
34.MCQ	1mark
35.MCQ	1mark
36.MCQ	1mark
37.MCQ	1mark
38.MCQ	1mark
39.MCQ	1mark
40.MCQ	1mark

BLUE PRINT

Subject: Accommodation Operation (1st term)

Duration: 1 hr

Marks allotted: 20 mks

Objective	knowledge			Understanding			Application			Total
Content Area	vsa	sa	la	vsa	sa	la	vsa	sa	la	20 mks

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Hotel guest room	4(1)			3(1)			1(1)			08 mks
Guest services	4(1)			4(1)						08 mks
Housekeeping control desk	2(1)			1(1)			1(1)			04 mks

MODEL QUESTION PAPER FIRST TERM EXAMINATION

SUBJECT: ACCOMMODATION OPERATION

DURATION: 1 HOUR MAX. MKS: 20

INSTRUCTIONS:

1. All questions are compulsory
2. Figures to the right indicate marks allotted to each question
3. There are 20 multiple choice questions in the question paper.
4. Each question is provided with 4 alternatives. Choose the correct alternative and write.

---

1. A room located on the top most floor of the hotel and has an attached terrace and open sky is called _____. 1 Mark
    a. Penthouse
    b. Lanai
    c. Efficiency room
    d. King room

2. A room which has two single beds with one common headboard is called a _____.

    1 Mark
    a. Double
    b. Hollywood twin
    c. Twin
    d. Double – double

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3. A room with a verandah and roofed patio and generally with a garden or sea facing view is called a _____. 1 Mark
    a. Lanai
    b. Pent house
    c. Hospitality room
    d. King room

4. A room having one double bed for double occupancy is called a _____. 1 Mark
    a. Hollywood twin room
    b. Double room
    c. Double – double room
    d. Twin room
5. A room with an attached kitchenette for guest preferring longer duration of stay is _____ 1 Mark
    a. Quad
    b. King room
    c. Hospitality room
    d. Efficiency room

6. A tariff plan which is also known as demi pension is _____. 1Mark
    a. Bermuda plan
    b. American plan
    c. Modified American plan
    d. European plan

7. A guest who has left the room without setting the accounts is called a _____. 1 Mark
    a. Sleeper
    b. Skipper
    c. Stay over
    d. Sleep out room

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8. The code for guest room states vacant and ready is _____. 1 Mark
    a. NC
    b. O/C
    c. V/C
    d. C/O

9. Depending on the guest requirements the _____ takes care of the guest mails, messages, key and left luggage. 1 Mark
    a. Housekeeping department
    b. Front office
    c. Housekeeping control desk
    d. F&B department

10. An empty safe deposit locker is allocated to the _____ with the locker number during issue of locker. 1 Mark
    a. Staff
    b. Housekeeping
    c. Guest
    d. Room attendant

11. A key concern for the guest when in a hotel is the safety of their _____. 1 Mark
    a. Food
    b. Belongings
    c. Travel
    d. Environment

12. The process of locating a guest in a specified area of the hotel is called _____. 1 Mark
    a. Calling
    b. Locating
    c. Tracking
    d. Paging

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13. Name the service offered by the hotel where in the staff makes a telephone call to awaken a guest.

1 Mark

a. Wake up call
b. Guest room change
c. Surrender of locker
d. Guest paging

14. It is important for them _____ to exercise a strict control on room keys. 1 Mark

a. Bell boy
b. Front desk
c. Housekeeping control desk
d. Housekeeping room attendant

15. A guest complaint related to the malfunctioning or non-functioning of systems and equipment. 1 Mark

a. Service related complaint
b. Mechanical complaint
c. Unusual complaint
d. Attitudinal complaint

16. A service offered where in a guest can leave the luggage in the hotel and collect it later.

1 Mark

a. Room change
b. Left luggage handling
c. Check in check out
d. Room service

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17. The _____ register is a part of the key security in the housekeeping department.

1 Mark

a. Staff control
b. Linen control
c. Key control
d. Uniform control

18. The most physical feature visible in most control desk areas is the _____ on the wall to store all floor and master key. 1 Mark

a. Wrack
b. Key cabinet
c. Closet
d. Flannel board

19. An airline ticket is considered as an _____ item in the lost and found categories.

1 Mark

a. Perishable item
b. Non valuable item
c. Non-perishable item.
d. Valuable item

20. The lost and found article is kept usually for _____ months in housekeeping department. 1 Mark

a. 8 months
b. 4 months
c. 6 months
d. 12 months

_____XXXXXXXX_____

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ANSWER KEY (I term)

1. Pent house
2. Hollywood twin room
3. Lanai
4. Double room
5. Efficiency room
6. Modified Americian plan
7. Skipper
8. V/C
9. Front office
10. Guest
11. Belongings
12. Paging
13. Wake-up call
14. Front desk
15. Mechanical complaint
16. Left luggage handling
17. Key control
18. Key cabinet
19. Valuable item
20. 6 months

PAPER PATTERN FOR II TERM (20 MARKS)

Subjective-type questions 100%

INSERT here the DETAILS about the question paper like Subject, Duration, No. of questions, max. marks, Date etc.

INSTRUCTIONS: (Note: Please include instructions in the paper as per need of the subject)

I. All questions are compulsory

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ii. There are three sections in this question paper (A, B & C)
iii. In Section A there are four questions of which, question no. 1 & 2 are to be answered in a word, phrase or figure and question no. 3 and 4 is to be answered in one sentence each.
iv. Figures to the right indicate marks allotted to each question
vii. Write the number of each question clearly on the answer book
viii. Answer any two questions from Section C

SECTION A	
1. VSA (one word, phrase or figure)	1 mark
2. VSA (one word, phrase or figure)	1 mark
3. VSA (one sentence)	1 mark
4. VSA (one sentence)	1 mark
SECTION B	
5. SA-1	2 marks
6. SA-1	2 marks
7. SA-1	2 marks
8. SA-1	2 marks
9. SA-1	2 marks
SECTION C	
10. SA-2	3 marks
11. SA-2	3 marks

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12. SA-2	3 marks

BLUE PRINT

Subject: Accommodation Operation (2nd term)

Duration: 1 hr

Marks allotted: 20 mks

Objective	knowledge			Understanding			Application			Total
Content Area	vsa	sa	la	vsa	sa	la	vsa	sa	la	20 mks
Housekeeping control desk		1(3)		1(1)						04 mks
Front uniform room	1(1)	2(1)			2(2)					09 mks
Laundry	1(1)	1(3)		1(1)	1(3)			1(2)		10 mks

MODEL QUESTION PAPER SECOND TERM EXAMINATION

SUBJECT: ACCOMMODATION OPERATION

DURATION: 1 HOUR MAX. MKS: 20

INSTRUCTIONS:

1. All questions are compulsory
2. There are three sections in this question paper (A, B & C)

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3. In Section A there are four questions of which, question no. 1 & 2 are to be answered in a word, phrase or figure and question no. 3 and 4 is to be answered in one sentence each.
4. Figures to the right indicate marks allotted to each question.
5. Write the number of each question clearly on the answer book
6. The question paper contains 20 questions
7. Answer any two questions from section C

SECTION A

1. A service offered by the laundry for which 100% extra fee is taken. 1 Mark
2. Name the key used in a hotel to open all guest room doors even when they are double locked . 1 Mark
3. Define Launder mats. 1 Mark
4. How is a key card presented to a card reader? 1 Mark

SECTION B

Answer the following questions in 30-40 words each:

5. Give the cycle of establishing par stocks for linen. 2 Marks
6. Distinguish between centralized and decentralized linen room. 2 Marks
7. How is linen control carried out in housekeeping department? 2 Marks
8. Explain any four principles of stock taking. 2 Marks
9. State any two advantages and two disadvantages of off premises laundry.

2Marks

SECTION C

Answer any 2 of the following questions in 50-60 words each:

10. List any three guiding principles in the key control system. 3 Marks
11. Draw a neat labelled flow chart of the hotel laundry operation. 3 Marks
12. State any three advantages and two disadvantages of on premises laundry.

3 Marks

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_____XXXXXXX_____

ANSWER KEY (II term)

1. Express service.
2. Emergency key.
3. Self-service laundries usually found in hotels.
4. By swiping or inserting.
5.

One change in circulation
One change in the housekeeping stores
One change in the laundry
One change in the linen room

6.

Linen Room Organization There are primarily two types of linen rooms – centralized and decentralized.

Centralized linen room: In this system, linen from all floors is collected and sorted in one central area. The linen room supervisor has complete control over the linen room. All linen issues and receipts go out from here.

Decentralized linen room: In this system, each floor maintains its own par stock of linen. As and when necessary, these are replenished from the main linen room. The linen pair is stored in floor pantries, and the floor supervisors are responsible for maintaining the par level. This system works well in hotels that have a large number of floors. This system is also used in resorts, where rooms are spread out across a large expanse of area.

7.

This is carried out in four phases: Any 4 *(1/2 Mark each)*

- Routine checking of linen for appearance and hygiene standards.
- Quantity control of the daily flow of linen stock/linen exchange procedure.
- Stocktaking or physical inventory of linen.
- Proper documentation of linen through the master linen inventory control sheet.

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8.

Principles of stock – taking *(any four points ½ mark each)*

- Segregate and group all items including discards.
- Count items physically every three months known as quarterly inventory.
- Count items in circulation and in store separately and total.
- Stamps discards 'Condemned' and keep aside.
- Tally totals counted with the last inventory figures plus new issues

9.

Advantages: 2 *(1/2 Mark each)*

- no capital outlay
- little technical expertise required.
- labour costs are saved

Disadvantages: 2 *(1/2 Mark each)*

- less control over standards.
- delivery and collection delays.
- higher stock required as it takes a longer time for the whole process to complete a single laundry cycle, including transportation.
- loss of articles may increase

10.

Guiding principles in key control system *(any three points 1mark each)*

- Security of keys is essential from the moment they arrive on site. Keys should be stored separately and securely.
- No unauthorized person should be allowed access to any key, either to examine or handle it, since a photograph or impression can be taken in few seconds and duplicate subsequently made.
- Keep a log book of all keys signed out.
- Establish protocol for distribution of keys.
- Use keys that do not identify the property's name, address, logo, or room number.
- Perform an annual key audit.
- When keys are lost or stolen, the locks should be changed or rotated to another part of the property.

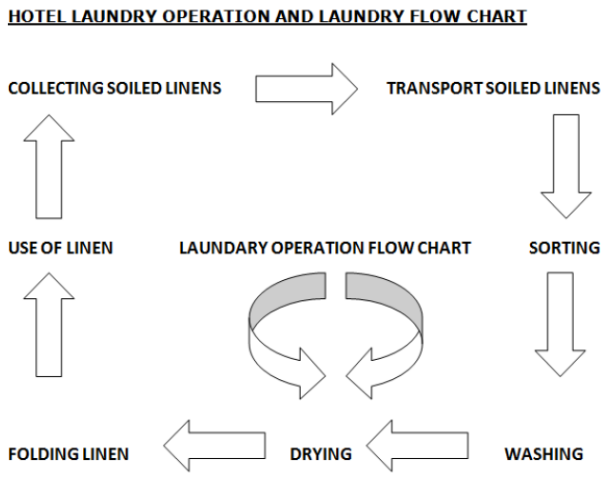
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• Authorized employees should remind guests to return keys at check-out.

• The loss or suspected compromise of a key should be reported immediately and, after due investigation, a decision be made as to whether or not the lock should be changed.

11.



12.

Advantages *(any two points ½ mark each)*

a) no losses or shortfalls of missing articles are likely to occur.

b) less stock required as the cycle is quicker.

c) can cover emergency requirements.

d) is a capital asset.

Disadvantages: *(any two points ½ mark each)*

a) The initial capital investment is high

b) Higher labour cost

c) Technical expertise or special management is required.

d) High cost of maintenance, repairs, and overheads.

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NEW SCHEME OF EXAMINATION STD: XII VOC (BAKERY & CONFECTIONERY)

SUBJECT: Food Science and Costing 2022-2023

SYLLABUS FIRST TERM (50%)

Phases of Costing and Recruitment 8 marks.

Budgetary Control and Recruitment 8 marks.

Fats and Oils (Till Functions) 4marks.

SECOND TERM

Fats and Oils 5marks

Sugars 8marks

Food Additives 7marks

PAPER PATTERN FOR I TERM (20 marks)

MCQs-100%

Pattern of Question Paper for First Term Board Exam (MCQ TYPE) 20 marks:

Note: Give four options/alternatives to every question-numbered as capital A, B, C & D

INSERT here the DETAILS about the question paper like Subject, Duration, No. of questions, max. marks, Date etc.

INSTRUCTIONS:

(Note: Please include instructions in the paper as per need of the subject)

i. All questions are compulsory

ii There are 20 multiple type questions in the paper

iii Figures to the right indicate marks allotted to each question

iv. Write the number of each question clearly on the answer book

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1. MCQ	1 mark
2. MCQ	1 mark
3. MCQ	1 mark
4. MCQ	1mark
5. MCQ	1mark
6. MCQ	1mark
7. MCQ	1mark
8. MCQ	1mark
9. MCQ	1mark
10.MCQ	1mark
11.MCQ	1mark
12.MCQ	1mark
13.MCQ	1mark
14.MCQ	1mark
15.MCQ	1mark
16.MCQ	1mark
17.MCQ	1mark
18.MCQ	1mark
19.MCQ	1mark
20.MCQ	1mark

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BLUE PRINT

Subject: Food Science and Costing (1st term)

Duration: 1 hr

Marks allotted: 20 mks

Objective	knowledge			Understanding			Application			Total
Content Area	vsa	sa	la	vsa	sa	la	vsa	sa	la	20 mks
Phases of Costing and Recruitment	4(1)			3(1)			1(1)			08 mks
Budgetary Control and Obstacles	3(1)			3(1)			2(1)			08 mks
Fats and Oils	2(1)			1(1)			1(1)			04 mks

MODEL QUESTION PAPER FIRST TERM EXAMINATION

SUBJECT: FOOD SCIENCE AND COSTING

DURATION: 1 HOUR MAX. MKS: 20

INSTRUCTIONS:

1. All questions are compulsory

2. Figures to the right indicate marks allotted to each question.

3. There are 20 multiple choice questions in the question paper.

4. Each question is provided with 4 alternatives. Choose the correct alternative and write.

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1.Which of the following is an example of fixed cost_____. 1 mark

A. Rent.

B. Food cost.

C. Fuel.

D. Telephone.

2. The expression industrial relationship is used to express the nature of the relationship between _____and_____. 1 mark

A. Manager and staff.

B. Employer and employee.

C. Senior chef and junior chef.

D. Bakery chef and commi.

3. A _____ Is composed of one molecule of glycerol attached to 3 fatty acids. 1 mark

A. Monosaccharide.

B. Hydrogen atom.

C. Triglyceride.

D. Carbon atom.

4.A summary of different kinds of budget and a detailed planning of all activities in one budget is called the _____ budget. 1 mark

A. Main.

B. Chief.

C. Daily.

D. Master.

5.Cost that remains fixed over a range of activities but then jumps to a new range of activities as the activity changes is known as_____ cost.1 mark

A.Fixed.

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B.Semi fixed.

C.Variable.

D.Step.

6.An example of the most common source of external recruitment is_____.

A.Advertisement. 1 mark

B. Handout.

C. Community organisation.

D. Employment agencies.

7.A written statement of qualification, traits and duties is called_____.

A.Job evaluation. 1 mark

B. Job analysis.

C. Job comparison.

D. Job specification.

8.The process of narrowing a large number of candidates for smaller field is called _____. 1 mark

A. Rushing.

B. Recruitment.

C. Selection

D. Enrolment.

9.Which is one of the following budget agents to supply finished goods to meet the needs of the customer. 1 mark

A. Production budget.

B. Marketing budget.

C. Distribution budget.

D. Sales budget.

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10. The budgetary control system acts as a friend philosopher and guide to the_____. 1 mark

A. Shareholders.

B. Management.

C. Creditors.

D. Employees.

11. The sales budget shows the sales details by_____.1 mark

A. Channel of distribution.

B. Salesman.

C. Month wise.

D. All of the above.

12. Campus selection is a _____source of recruitment. 1 mark

A. Fresh.

B. Modern.

C. Internal.

D. External.

13. promotion is a _____ source of recruitment. 1 mark

A. Internal.

B. Suitable.

C. Higher.

D. External.

14._____ means assigning a specific rank and responsibility to an individual. 1 mark

A. Placement.

B. Selection.

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C. Induction.

D. Recruitment.

15. It's typically true that fresh fruits and vegetables are lower priced when they are _____. 1 mark

A. Less healthy.

B. In season.

C. Organic.

D. More healthy.

16. Most animal fats are_____. 1 mark

A. globular form.

B. linear.

c. Saturated.

D. Unsaturated.

17. Soluble in solvent but insoluble in water. 1 mark

A. Sugar.

B. Salt

C. Fats.

D. Milk.

18. Fats break down the_____ in flower and give a soft texture.

A. Oil. 1 mark

B. Moisture.

C. Fat.

D. Gluten.

19. Which of the following is a good cause of industrial relationship? 1 mark

A . Indiscipline.

B. Unduly heavy work loads.

C. Healthy working conditions.

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D. Inadequate welfare facility.

20. Selling expense budget includes_____. 1 mark

A. Salaries.

B. Bonus.

C. Incentive.

D. All of the above.

ANSWER KEY

1.Rent.

2. Employer and employee.

3. Triglyceride.

4. Master.

5. Step.

6. Advertisement.

7. Job specification.

8. Selection.

9. Production budget.

10. Management.

11. All of the above.

12. External.

13. Internal.

14 . Placement.

15. In season.

16. Saturated.

17. Fats.

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18. Gluten.

19. Healthy working conditions.

20. All of the above.

PAPER PATTERN FOR II TERM (20 MARKS)

Subjective-type questions 100%

INSERT here the DETAILS about the question paper like Subject, Duration, No. of questions, max. marks, Date etc.

INSTRUCTIONS: (Note: Please include instructions in the paper as per need of the subject)

I. All questions are compulsory

ii. There are three sections in this question paper (A,B & C)

iii. In Section A there are four questions of which, question no. 1 & 2 are to be answered in a word, phrase or figure and question no. 3 and 4 are to be answered in one sentence each.

iv. Figures to the right indicate marks allotted to each question.

vii. Write the number of each question clearly on the answer book.

viii. Answer any two questions from Section C.

SECTION A	
1. VSA (one word, phrase or figure)	1 mark
2. VSA (one word, phrase or figure)	1 mark

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3. VSA (one sentence)	1 mark
4. VSA (one sentence)	1 mark
SECTION B	
5. SA-1	2 marks
6. SA-1	2 marks
7. SA-1	2 marks
8. SA-1	2 marks
9. SA-1	2 marks
SECTION C	
10. SA-2	3 marks
11. SA-2	3 marks
12. SA-2	3 marks

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BLUE PRINT

Subject: Food Science and Costing (2nd term)

Duration: 1 hr

Marks allotted: 20 mks

Objective	knowledge			Understanding			Application			Total
Content Area	vsa	sa	la	vsa	sa	la	vsa	sa	la	20 mks
Fats and Oils		1(2)			1(3)					05 mks
Sugars	2(1)	1(3)			1(2)		1(1)			08 mks
Food Additives	1(1)	1(3)			1(2)		1(1)			07 mks

MODEL QUESTION PAPER

SECOND TERM EXAMINATION

SUBJECT: FOOD SCIENCE AND COSTING

DURATION 1 HOUR MAX.MKS: 20

INSTRUCTIONS:

1.All Questions are compulsory.

2.There are three sections in this question paper (A, B.& C).

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3. In Section A there are four questions of which, question no. 1 & 2 are to be answered in a word, phrase or figure and question no. 3 and 4 are to be answered in one sentence each.

4.Figures to the right indicate marks allotted to each question.

5.Section C Answer any Two questions

SECTION A

1.Name the natural sugar present in milk. (Mks-1)

2. Give an example of fortification. (Mks-1)

3. How is maple syrup derived? (Mks-1)

4.State one point of difference between saccharine and sucrose. (Mks-1)

SECTION B

Answer the following in 30-40 words each:

5. Mention some common preservatives used to retard food spoilage. (Mks-2)

6.How is flavour reversion caused? (Mks-2)

7.What is the substitute for yeast in making doughnuts and pizza? (Mks-2)

8.What are monosaccharides? (Mks-2)

9.Explain the hygroscopic property of sugar. (Mks-2)

SECTION C

Answer any 2 of the following questions in 50-60 words each:

10.Explain the following non crystalline candies. (Mks -3)

A. Caramel.

B. Taffy.

C. Butterscotch.

11.Classify the following food additives: (Mks-3)

A.Humectants.

B.Stabilizers.

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C.Emulsifiers.

12. How is rancidity in fats prevented? (Mks-3)

----------END----------

ANSWER KEY

SECTION A

1.Lactose. Mk-1

2. iodization of salt. Mk-1

3.Maple syrup is derived from the oils in the sap that are concentrated with boiling. Mk-1

4.Saccharin is an artificial sweetener which is 300 times sweeter than sucrose

Mk-1

SECTION B

5.Preservatives are used to retard food spoilage caused by microorganisms, most commonly used inhibitors of microbial growth are table sugar and salt .eg.used for jam and jellies,salt used in pickles. Mks-2

6. A special type of oxidative deterioration is called flavour reversion . This involves an objectionable flavour prior to the onset of rancidity, the flavour reversion May develop during the exposure of fat to visible light or heating. Mks-2

7.Glucano delta lactone (GDL) is a leavening agent used with sodium Mks-2 bicarbonate substitutes yeast in doughnuts and pizzas. This combination reduces the fermentation time to 70%. This disadvantage is that the process lacks the flavour of yeast.

8.Monosaccharides: Mks-2

These are simple sugars, they cannot be hydrolysed to simpler compounds examples glucose, Fructose and mannose.

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9 Sugars are hygroscopic in nature, for example they absorb moisture easily. Mks-2

SECTION C

10.a) Caramel : Are hard types of candies which are non crystalline .The temperature depends on the quality of corn syrup, honey, molasses or other invert sugar added to the syrup .

b) : Taffy is harder than caramel . Molasses are added to prevent crystallization. It is pure white in colour .

Butterscotch : Has a chewing consistency. It is prepared by boiling a mixture of sugar, corn syrup in a small ratio 4 : 1 with water 140 .Butter and flavour are then added to the mixture . Mks-3

11.Humectants: Are additives that prevent foods from drying out such as canned foods, coconuts and marshmallows. Thus help to retain moisture e.g. glycerine, sorbitol, glycerol etc.

Stabilizers : Have the ability in water to swell, thicken and gel. E.g. custard. They improve and stabilize the texture of food and inhibit crystallization.

Emulsifiers: Allow molecules that are mutually antagonistic (like water and oil) to mix together. They also improve texture, volume and body of baked products e.g. egg yolk in mayonnaise. Mks-3

12 Fats may be protected from rancidity by controlling conditions of storage. When fats and oil are stored at refrigerated Temperature along with exclusion of light, air and moisture which helps in prevention of rancidity. Use of coloured glass absorbs rays of light and protects fat against spoilage. Chemical substances called anti -oxidants may be added to prevent development of rancidity. Some antioxidants are naturally present in the food example vitamin E in vegetable oils. Some substances such as citric acid along with antioxidants in foods as synergists. A synergist is something that increases the effectiveness of antioxidants when used with it.

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